

Green Business Best Management Practices

Green Restaurants

Please use the following sustainability practices as a guide when assessing your restaurant and creating an environmental management plan.

Water Conservation

- Use low flow pre-rinse spray nozzles at the dish machine. (Your water company may provide free low flow pre-rinse nozzles.)
- Use ultra low-flow toilets and flow restrictors on restroom faucets.

Energy Conservation

- Use Energy Star compact fluorescent lamps (CFLs) instead of incandescent bulbs in store-rooms, break rooms, offices, wall sconces, kitchen exhaust hoods and walk-in refrigerators.

Waste Reduction

- Buy recycled-content paper products whenever possible, including hand towels, napkins, office and food service uses.
- Buy products in returnable, reusable or recyclable containers.
- Recycle cardboard, paper, glass, metal and plastics. Compost food and use the compost for landscaping, rather than throwing food waste in the garbage.
- Use take-out containers that can be composted (paper) or recycled (#1 and #2 plastics, aluminum) instead of Styrofoam. Styrofoam is not biodegradable and will not decompose!
- Use organic and locally produced foods in the kitchen.

Stormwater Management

- Properly maintain grease traps and kitchen hoods to prevent overflows and emissions to the sewer and storm drain systems.
- Never wash or clean grease traps, kitchen floor mats, or other kitchen items that may contain grease in a way that allows grease to flow into the storm drain.
- Keep outdoor waste storage, parking and sidewalks free of litter, grease spills and other potential pollutants. Use sweeping and spot cleaning for most clean ups. If washing is needed, use a cleaning method that keeps cleaning water (and pollutants) out of storm drains.
- Pour all wash water into utility or wash sink. Never dump wash water onto a parking lot, roadway, storm drain or waterways.
- Clean all pots and pans in a utility sink. Never hose down greasy pans onto parking lots, alleys, roadways, storm drains or waterways.

- Sweep or vacuum floor waste. Never hose to building exterior. Recycle grease and oil or dispose properly. Never pour into sinks, floor drains or onto a parking lot or roadway.
- Use dry clean up methods for spills. Keep absorbent materials (kitty litter) to assist in containing spill. Never hose down a food or chemical spill.
- Clean floor mats, filters and garbage cans in a utility sink or large grassy area. Never hose them down in a parking lot, alley or roadway.
- Store materials out of the rain.
- Keep dumpster area clean and lid closed. Never fill it with liquid waste or hose it out onto a parking lot or roadway.

The sustainability of a business is dependent on the decisions made regarding development and management practices. Overall, it is in the best interest of a business to ensure best management practices are incorporated in all levels of decision making to preserve and protect the natural and human environments upon which its operation relies.